

WATERMELON LIME *Margaritas*

\$3.00

per serving

30 MINUTES
OR LESS

4 INGREDIENTS

Buy Local!

12 ounces (1.5 cups) fresh watermelon juice

3-4 ounces tequila (depending on preferred strength)*

1 ounce triple sec*
juice of 1 lime

-15-18 watermelon ice cubes

(optional but recommended)

margarita salt for lining rim (optional)

*Use Sparkling Water for Virgin Option



*highlighted ingredients can be bought at the market!



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HOW TO: WATERMELON LIME MARGARITA

1. To make watermelon juice, scoop half a small watermelon into a blender and puree until well blended. Then strain through a fine mesh strainer and place juice in a jar. Refrigerate until ready for use.
2. To make watermelon ice cubes, cube the other half of the watermelon into ice cube-sized pieces and place on a baking sheet. Make sure they're not touching or they'll stick together. Freeze for 4-5 hours or overnight, or until very firm.
3. To make margaritas, add watermelon juice, lime juice, tequila and triple sec to a cocktail shaker or pitcher and shake vigorously or stir.
4. Next, run the quarter of a lime around two serving glasses and then dip in margarita salt. Fill 3/4 of the way full with watermelon ice cubes (or regular ice cubes if preferred).
5. Divide the margarita between two glasses and serve immediately. Garnish with an additional lime wedge.

why is it healthy?

LIME JUICE

Lime juice promotes healthy skin, improved digestion, and is a great source of vitamin C for boosting immunity.

WATERMELON

Watermelons are mostly water — about 92 percent — has significant levels of vitamins A, B6 and C, lycopene, antioxidants and amino acids.

TEQUILA

Although not necessarily "healthy" tequila is a gluten free option that has less sugar than most wine.

This recipe is from Minimalist Baker

Go to minimalistbaker.com to see more recipes!

<http://minimalistbaker.com/watermelon-lime-margaritas/>

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